FESTIVE

Psychic Supper

FESTIVE COCKTAIL ON ARRIVAL

Mains

ROAST TURKEY (GF?) (VE)
Chestnut stuffing and pigs in blankets. Accompanied by roast potatoes, carrot, parsnip and sprouts with a rich gravy

FILLET OF SEA TROUT (GF)
Sautéed sea vegetables, potato rosti, chorizo and sherry velouté

CHICKEN & BRIE BURGER
Baby gem lettuce, sage and cranberry sauce, served with seasoned chips and house salad

BRAISED FEATHERBLADE OF BEEF (GF)
Garlic pommes purée, maple glazed carrot, rainbow chard, stout and onion sauce

ROAST WINTER SQUASH (VE)
Mushroom tea, baked onion with almond and herb crumb, fried polenta

Dessert

CHRISTMAS PUDDING
Served with brandy sauce

CHOCOLATE YULE LOG
Grand Marnier cream, dark chocolate ganache

BANANA STICKY TOFFEE PUDDING (VE)
Miso caramel sauce, vegan vanilla ice cream

GINGERBREAD PARFAIT
Eggnog sauce, pecan brittle

FESTIVE CHEESE BOARD (GF?) (V)
A selection of West Country cheeses including Somerset Brie and vintage Cheddar & Devon Blue with celery, grapes, walnuts and local chutney.

(GF) GLUTEN FREE (GF?) CAN BE GLUTEN FREE (please ask) (V) VEGETARIAN (VE) VEGAN (VE?) CAN BE VEGAN (please ask)

Adults need around 2000 Kcal a day. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.